

AMENDMENTS TO THE CLAIMS

Please cancel Claims 1-26.

27. (Original) Process for decontaminating a liquid food from one or more chemical and/or biological contaminants wherein one or more biocompatible polymer membranes to which antibodies specific for said contaminants are chemically conjugated through a linker, are immersed into said liquid.

28. (Original) The process according to claim 27, wherein the biocompatible polymer is selected from: nylon, cellulose, polyacrylate, polyester or viscose, their derivatives or mixture thereof.

29. (Original) The process according to claim 28, wherein said polymer is nylon.

30. (Currently Amended) The process according to claim 28, wherein said polymer is a in the form of woven non woven fabric.

31. (Original) The process according to claim 27, wherein the linker is selected from the group consisting of: $\text{CH}_2\text{-CH}_2\text{-SO}_2\text{-CH}_2\text{-CH}_2\text{-NH-(CH}_2\text{)}_4\text{-N=CH-(CH}_2\text{)}_3\text{-CH=O}$ or a peptide comprising a diamino-monocarboxylic amino acid or a monoamino-dicarboxylic amino acid.

32. (Original) The process according to claim 31, wherein the diamino-monocarboxylic amino acid is chosen between arginine and lysine and the monoamino-dicarboxylic amino acid is chosen between glutamic acid and aspartic acid.

33. (Original) The process according to claim 27, wherein said contaminants are selected from the group consisting of: parasiticides, weed killers, pesticides, drugs and metabolites thereof, hormones and metabolites thereof, wine malolactic fermentation products, and toxins.

34. (Original) The process according to claim 33, wherein said contaminants are further selected from the group consisting of: atrazine, aflatoxin, ochratoxin, fumonisin, cadaverine, putrescine, urethane, progesterone and salmonella antigen.

35. (Original) The process according to claim 27, wherein said membranes are kept immersed in the liquid for a time from 1 to 24 hours.

36. (Original) The process according to claim 27, wherein said membranes are kept immersed in the liquid for a time from 1 to 6 hours.

37. (Original) The process according to claim 27, which is performed without stirring.

38. (Original) The process according to claim 27, wherein said food liquid is selected from the group consisting of: wine, milk, fruit juice, vegetable juice, beer and water.

39. (Original) The process according to claim 27, wherein said antibodies are polyclonal antibodies.

40. (Original) The process according to claim 27, wherein the total surface of the membrane/s for contaminant is such that the molar ratio of the immobilized antibody to the contaminant toward which the antibody is directed is ≥ 1 .

41. (Original) The process according to claim 40, wherein the said molar ratio is from 1 to 5.

42. (Original) The process according to claim 41, wherein said molar ratio is from 1 to 2.